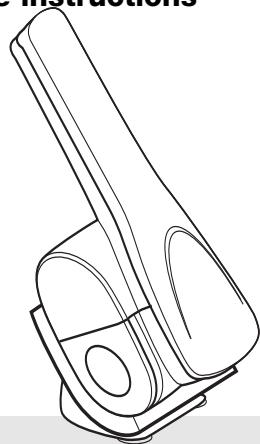


**morphyrichards**

# Cordless grater



**Please read and keep these instructions**



**UK**

Helpline 0870 060 2612  
Replacement parts 0870 167 6643

**Ireland**

1800 409119

getting the best from your  
new grater...

Your cordless grater is designed to help you easily and quickly grate cheese, vegetables, fruit, nuts, chocolate etc with the minimum of effort.

It can be left on charge constantly so that it is always ready to be used.

Before using for the first time, ensure that it is charged for a minimum of 24 hours.

**2year**  
guarantee



[www.morphyrichards.com](http://www.morphyrichards.com)

## Important safety instructions

The use of any electrical appliance requires the following of basic common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

**WARNING: Danger to the person!**

IMPORTANT: Damage to the appliance!

In addition we offer the following essential safety advice.

### Location

- Do not use charger outdoors.

### Charger lead

- The charger lead should reach without straining the connections.
- Do not let the charger lead hang over the edge of a worktop where a child could reach it.
- Do not let the charger lead run across an open space e.g. between a low socket and table.
- Do not let the charger lead run across a cooker or toaster or other hot areas which

might damage the cable.

### Personal safety

- Unplug from outlet before cleaning or removing parts.
- WARNING: Do not touch moving parts. Keep hands, hair, clothing as well as utensils away from the barrel blades.**
- WARNING: Take care when handling metal blades as they are very sharp.**
- WARNING: To protect against fire, electric shock and personal injury do not immerse charger or motor unit in water or other liquid.**

### Children

- Do not allow children to use this grater. Children are vulnerable in the kitchen particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

### Other safety considerations

- Do not operate any appliance with a damaged charger lead or after the

appliance malfunctions or has been damaged in any manner. Contact our helpline for advice on examination and repair.

- Do not use accessories not recommended by the manufacturer as there is the danger of fire, electric shock or personal injury.
- Do not place on or near a hot gas or electric burner or in an heated oven.
- Do not allow metal objects to touch the charging contacts on the motor unit or cradle. Damage to the batteries and charger will result.

## Electrical requirements

Check that the voltage on the rating plate of your charger corresponds with your house electricity supply which must be A.C. (Alternating Current).

Use only the charger unit supplied.

## Features

- Handle
- Start button
- Motor unit
- Charging cradle
- Charger cable and connection
- Spatula
- Barrel housing end cover
- Grating and slicing barrels x 3
- Handle cover and food pusher
- Food pusher
- Food hopper
- Barrel housing and food dispenser
- Charger

## Unpacking

Carefully unpack your grater as the blades can be very sharp. Remove any stickers (except for serial label) and wash all the parts that are safe to immerse in water

- 6, 7, 8, 10 and 12.**

## Charging

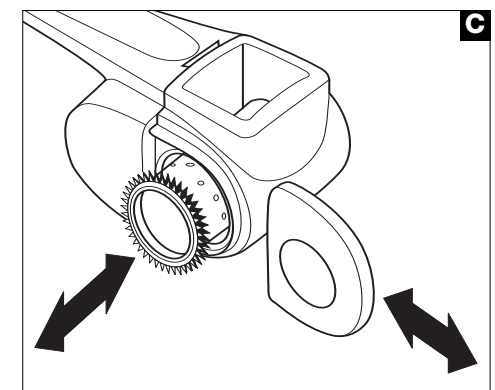
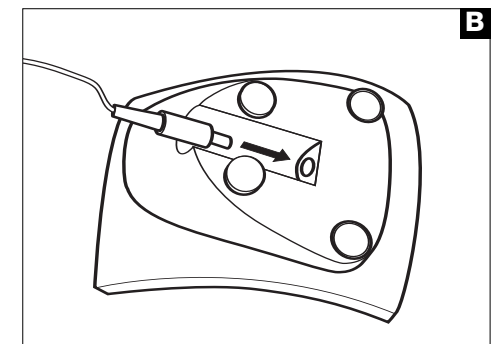
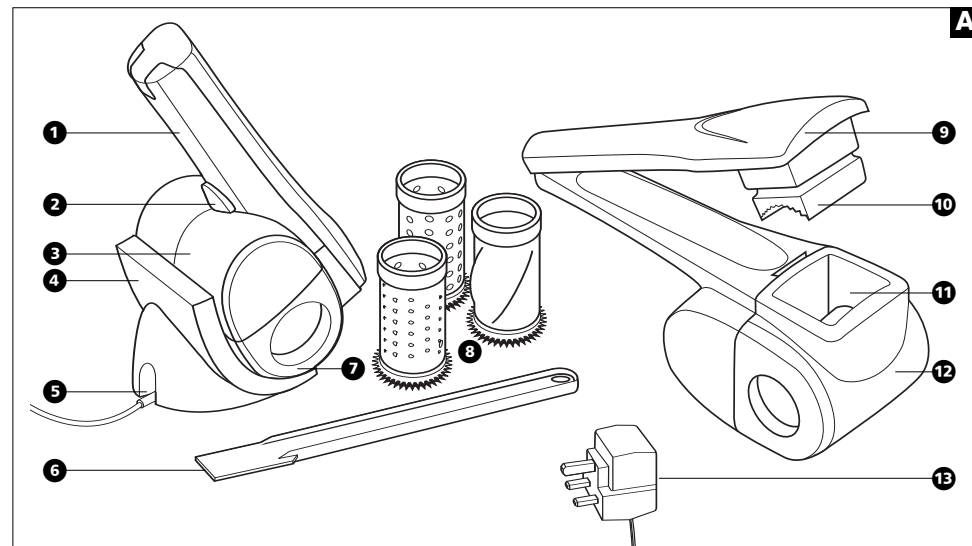
The grater is designed to be left on charge constantly so that it is always ready to be used.

When new and charging for the first time (or the grater has not been on charge for a long period), charge for 24 hours.

- Attach the charger cable **5** to the charging cradle **4**.
- Locate the motor unit **3** into the charging cradle **4**.
- Plug the charger **13** into a suitable 13A socket outlet and switch on.

## Assembly

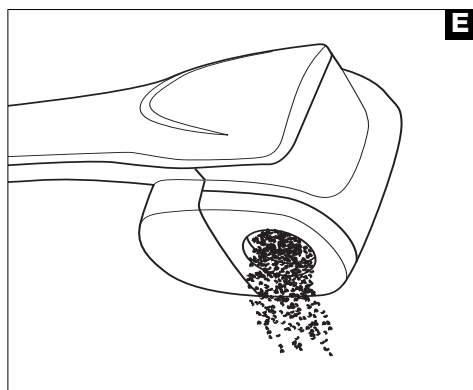
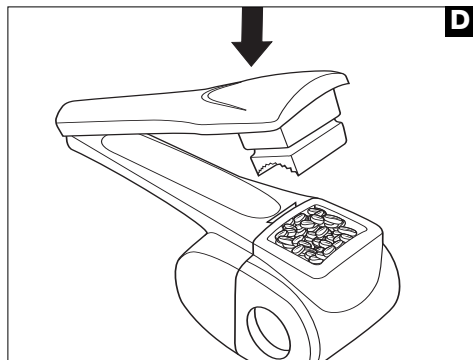
- Slide off the end cover **7** and insert a grating or slicing barrel **8** into the barrel housing **12**.
- Slide the end cover back over the end of the barrel until it clicks into place.



## Operation

- 1 Open the handle **9** and place the food into the food hopper **11**.
  - The food should be pre-cut to a size not bigger than the food hopper and not protrude above the top of the food hopper.
- 2 Close the arm of the handle so that the food pusher **10** comes into contact with the food **D**.
- 3 Press the start button **2** under the handle and using a steady pressure squeeze the handle together to push the food onto the rotating barrel.
 

NOTE: For your safety, if the handle is not closed far enough the start button will not work.
- 4 Hold the grater sideways so that the grated food falls out of the barrel into a suitable container **E**.
  - If the barrel becomes blocked, use the spatula supplied to clear out the barrel.



## Processing guide

Types of food that can be used:

### Grating barrels

Cheese  
Garlic  
Vegetables  
Apples  
Nuts  
Chocolate

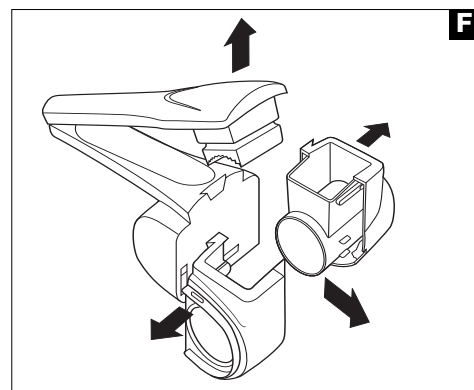
### Slicing barrel

Parmesan cheese  
Chocolate

## Cleaning

**WARNING: Take care when handling the barrel metal blades as they are very sharp.**

- 1 Remove the barrel housing.
- 2 Clean the barrel, barrel housing and barrel end cover in warm soapy water or put on the top shelf of the dishwasher - allow water to drain. The barrel housing can be pulled apart to allow further cleaning if required.
- 3 The food pusher is detachable and can be washed in warm soapy water.



## Recipes

### Tzatziki (cucumber dip)

#### Ingredients

1/2 cucumber peeled  
1 small clove garlic  
1/4 onion  
1/4 tsp salt  
150ml natural yogurt  
1/2 tsp lemon juice

#### Method

- 1 Cut cucumber into pieces approximately 3-4cm square. Grate a piece at a time in coarse grater. Drain in a sieve or the dip will be watery. Put in a bowl.
- 2 Grate garlic clove into bowl using fine grate drum.
- 3 Cut onion into 3-4cm pieces, grate over bowl using coarse grate drum.
- 4 Add other ingredients and mix well. Chill at least an hour to blend flavours.

### Cheddar cheese dip

#### Ingredients

50g cheddar cheese  
200ml natural yogurt  
1 tbsp fresh parsley, chopped  
1/2 tsp salt

#### Method

- 1 Cut cheese into 3-4cm cubes and grate into a bowl using coarse grate drum
- 2 Combine all ingredients; chill for at least 2 hours before serving.

### Welsh rarebit

#### Ingredients

250g cheddar cheese  
30g butter  
4 tbsp milk  
1 small egg yolk  
Pinch of cayenne pepper  
4 slices of toasted brown bread, buttered

#### Method

- 1 Cut cheese into 3-4cm cubes and grate using coarse grater
- 2 Melt butter in a small pan, and stir in cheese, milk, egg yolk and cayenne

- pepper
- 3 Cook on a very gentle heat until mixture has thickened
  - 4 Spread the mixture evenly on the toast and grill until golden brown

### Caesar dressing

#### Ingredients

30g parmesan cheese  
50g blue cheese  
2-4 large cloves garlic  
150ml olive oil  
50ml lemon juice  
1 tsp salt  
1/4 tsp ground pepper  
2-3 tsp Worcestershire sauce

#### Method

- 1 Cut parmesan cheese into 3-4cm cubes, grate into a bowl using coarse drum
- 2 Mash blue cheese in bowl with parmesan until smooth.
- 3 Grate garlic into bowl using fine grate drum
- 4 Blend oil in with whisk, and then add other ingredients. Mix well. Serve on salads.

### Carrot spread

#### Ingredients

1 carrot  
50g pecans  
10g onion  
100g cream cheese  
50g mayonnaise  
Salt and pepper to taste.

#### Method

- 1 Cut carrot into 3-4 cm cubes and grate into a bowl using coarse grate drum
- 2 Grate nuts into bowl using coarse grate drum
- 3 Coarsely grate onion into bowl
- 4 Add cheese and mayonnaise, mix well and season with salt and pepper. Cover, and refrigerate until serving on a piece of bread or cracker

## Grated carrot salad

### Ingredients

- 2 carrots
- 2 green chillies
- 1 tsp. oil
- 1/2 tsp lemon juice extracted
- 1/2 tsp sugar powdered
- Salt to taste
- 1 tsp. coriander leaves finely chopped

### Method

- 1** Cut carrots into 3-4cm pieces and grate in coarse drum
- 2** Cut chillies into small pieces
- 3** Heat oil in a pan.
- 4** Add chillies, grated carrots, stir for a few minutes until soft
- 5** Take off heat.
- 6** Add all other ingredients, except coriander.
- 7** Mix well. Chill before serving. Add coriander to serve.

## Cheese and apple cookies

### Ingredients

- 100g plain flour
- 125g butter
- 60g soft brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1/2 tsp cinnamon
- 1/2 tsp baking powder
- 1/2 tsp salt
- 100g cheddar cheese
- 140g Quick cooking oats
- 100g raisins
- 1 cooking apple

### Method

- 1** Combine flour, butter, sugar, egg, vanilla, cinnamon, baking powder and salt in large bowl; mix well.
- 2** Grate cheese in coarse grate drum add to bowl along with oats and raisins; mix well.
- 3** Peel apple and chop into 3-4cm cubes, grate and stir into mixture.
- 4** Drop heaped tablespoons of mixture onto greased baking tray; bake in preheated moderate oven (375°F, 190°C) for 15 minutes or until golden brown.

## Cheese soufflé

### Ingredients

- 1 tbsp butter
- 3 slices of bread
- 150g cheese
- 3 eggs
- 150ml milk
- 1/2 tsp dry mustard

### Method

- 1** Preheat oven to 250°F, 120°C
- 2** Spread butter on bread and cut into small cubes.
- 3** Cut cheese into 3-4cm cubes and grate in coarse grate drum
- 4** In casserole dish, alternate layers of bread and cheese.
- 5** In a bowl, beat together egg, milk and dry mustard; pour over bread and cheese; stir gently.
- 6** Let stand at least 10 minutes. Bake 40-45 minutes or until set in centre.

## Cheese, onion and bacon potato skins

### Ingredients

- 4 baked potatoes
- Vegetable oil
- Bacon rashers
- 100g Cheddar cheese
- 1/2 onion
- Sour cream

### Method

- 1** Cut each potato in half lengthwise and scoop out insides, leaving 1/4 inch thick shell.
- 2** Reserve pulp for another use. Place potato shells on a baking sheet. Brush inside with a little oil and Bake at 425F, 220°C for 8 minutes or until shells are crisp. Set aside.
- 3** Fry bacon until crisp, allow to cool slightly and cut into small pieces, set aside
- 4** Cut cheese and onion into 3-4cm cubes and grate in coarse grater, mix together
- 5** Divide cheese and onion between shells and grill for a further 5 minutes until the cheese melts.
- 6** Sprinkle evenly with bacon and serve with sour cream.

## Potato, carrot and courgette rosti

### Ingredients

- 200g potatoes, peeled
- 75g courgette
- 75g carrot, peeled
- 1/2 small onion
- salt and pepper
- 40g butter
- 1 tbsp vegetable oil

### Method

- 1** Cut all vegetables into 3-4cm cubes and grate into a large bowl using coarse grate drum.
- 2** Squeeze out the excess juices between hands
- 3** Season with salt and pepper
- 4** Melt the butter and vegetable oil in a large frying pan and when hot, drop tablespoons of the mixture into the pan and flatten slightly to form round cakes.
- 5** Cook for about 4 to 5 minutes each side until golden. Drain on kitchen paper.

## Helpline

If you have any difficulty with your appliance, do not hesitate to call us. We're more likely able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly:

- Name of the product
- Serial number
- Model number as shown on the underside of the appliance.



## Battery disposal

This product contains a sealed Nickel cadmium battery. When it reaches the end of its useful life it must not be disposed of in the normal household waste. The battery must be removed and disposed of at an authorised recycling plant. Your local authority will have a centre which accepts such waste for recycling.



# Your two-year guarantee

- It is important to retain the retailers receipt as proof of purchase. Staple your receipt to this back cover for future reference. Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.            Serial no.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting model number and serial number on the product, or write to Morphy Richards at the address shown. You may be asked to return the product (in secure, adequate packaging) along with a copy of proof of purchase. Subject to the exclusions set out below (1-6), the faulty appliance will then be repaired or replaced and dispatched usually within seven working days of receipt.

If for any reason this item is replaced during the 2-year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of initial purchase.

To qualify for the two-year guarantee the appliance must have been used according to the manufacturers instructions. For example appliances should have been regularly descaled.

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- The appliance has been used on a voltage supply other than that stamped on the products.
- Repairs have been attempted by persons other than our service staff (or authorised dealer).
- Where the appliance has been used for hire purposes or non-domestic use.
- Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- Plastic filters for all Morphy Richards appliances and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

- This guarantee is valid in the UK and Ireland only.

*Morphy Richards products are intended for household use only*

*Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.*



The After Sales Division,  
Morphy Richards Ltd, Mexborough,  
South Yorkshire, England, S64 8AJ

**Helpline** (office hours)  
UK 0870 060 2612  
Republic of Ireland 1800 409119